

◆ *snacks* ◆

**HICKORY SMOKED
GEORGIA PECANS**
Maple, Bacon
7

MARKET CRUDITÉ
Seasonal Baby Vegetables,
Green Goddess Dressing, California Olive Oil
10

SALT & VINEGAR KETTLE CHIPS
Malt Vinegar Aioli
4

HEIRLOOM CRIMSON POPCORN
Cheddar, Horseradish
5

SLIM JG
House Mustard, Buttermilk Cracker
4

◆ *cold
plates* ◆

CHILLED OYSTERS
Daily Selection, Mignonette, California Olive Oil
12

HOUSE CHARCUTERIE
Artisan Style, Stone Ground Mustard, Sourdough
16

HUDSON VALLEY POTTED DUCK
Foie Gras Mousse, Orange Geleé
9

CHEESE
Daily Selection of Domestic
Artisanal Cheeses
16

LOLA ROSA
Big Eye Tuna, Creamy Mustard Vinaigrette,
Baby Artichokes, Sartori Stravecchio
15

RED VEINED SPINACH
La Quercia Prosciutto, Crushed Hazelnuts,
Point Reyes Blue, Medjool Dates,
Huckleberry Vinaigrette
14

◆ *warm
plates* ◆

**RANCHO GORDO
CRANBERRY BEAN SOUP**
House Chorizo, Brussel Sprouts,
Local Apple Emulsion
10

MAINE LOBSTER CAPPUCINO
Butternut Squash Dumpling,
Vanilla Espuma
14

WOOD OVEN FLATBREAD
Oregon Chanterelle, Black Truffle, Shaved
Cheddar, Farm Egg Yolk
12

MILES RIVER BLUE CRAB GRATIN
Sherry Mustard Cream, Shaved Tasso, Toast
14

KESWICK CREAMERY FONDUE
Grilled Baguette, Vidalia Onion Jam, Apple
8

PIG TROTTERS
Dijon, Cranberry Compote, Orange
8

**-JG-
DOMESTIC**

FINE FOOD and SPIRITS

★ *tonight* ★

BLUE MOON ACRES SUNCHOKE
Grilled Swiss Chard, Preserved Lemon,
California Olives
9

**BAJA CALIFORNIA
DIVER SCALLOPS**
Grapefruit, Green Chile, Basil
14

◆ *chef's
tasting* ◆

65 per person

★ *whole
animal* ★

**GREEN VILLAGE
SUCKLING LAMB**
Garlic, Rosemary, Natural Jus
28

◆ *vegetables* ◆

KABOCHA SQUASH
Black Kale, Otterbein Acres Sheep Milk Cheese,
Candied Squash Seeds
10

SMOKED CHESTNUT SOUFFLÉ
Maple Butter, Braised Golden Raisins,
Roasted Spaghetti Squash
9

HEIRLOOM POTATO CASSOULET
Andouille, Cabbage,
Grafton Cheddar
8

CHILLED HEIRLOOM BABY BEETS
Whipped Crème Fraîche,
Molasses Vinaigrette
9

**MT. SAINT HELENS
PORCINI MUSHROOMS**
Brandy Cream, Anson Mills Polenta
16

WHITE TURNIP MANICOTTI
Sartori Stravecchio,
Quince Puree, Pistachio
12

◆ *meat &
fish* ◆

COLUMBIA RIVER WILD KING SALMON
Poached Egg, Black Olive, Brioche,
Finger Lime, Smoked Steelhead Roe
26

STRUBE RANCH WAGYU SKIRT
Cider Glazed Cippolini,
Fried Green Chiles
26

MARVESTA PRAWNS
Spiced Tomato Broth, Preserved Lemon,
Sourdough Crouton
20

COLORADO LAMB SPARERIBS
Country Fried Apples,
Roasted Peanuts
16

TEXAS WILD BOAR
Mustard Glaze,
Anson Mills Maple Grits
22

JIDORI CHICKEN
Cornflake Crust, White Yam,
Chicken Liver Gravy
16